

# The Melody



## Christmas Dining Menu 2018

A Chilled Glass of Champagne

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Traditional Lobster Salad served with Chiffonade Salad, Fresh Avocado Mari Rose Sauce & Smoked Paprika

Beef Tartar, Finely hand-crafted Aberdeen Beef Fillet coated with our Bull Sauce, Poached Egg, Black Caviar, Red Pepper Fluid Gel & Crudités

Creamy and Warm Truffle Potato Fondant served with Thyme Sand and Pickled Micro Vegetables

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Free Range Bronze Turkey Roll Stuffed with a Pine Nut, Apricot and Sage Stuffing served with Roast Potatoes & Vegetables

Roasted Fillet of Hake served with Sautéed Wild Mushrooms, Glazed with Hazelnut Butter

Ceps and Wild Mushroom Risotto served with a Parmesan and Truffle Foam with Sautéed Mushrooms

Lamb Shank served with Creamy Truffle Mash, Sautéed Wild Mushrooms & Rosemary Red Wine Jus

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Dark Chocolate and Bitter Orange Fondant served with Rum Ice Cream

Traditional Christmas Pudding served with Brandy Ice Cream

Coconut Rice Pudding served with Honeycomb & Rhubarb Champagne

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Coffee & Mini Mince Pies

Please note we can accommodate Dietary Requirements in addition to this menu